

EGG NOODLES

INGREDIENTS:

- ❖ Flour 2 ½ Cups
- ❖ Salt pinch
- ❖ Eggs 2 ea
- ❖ Milk ½ Cup
- ❖ Butter 1 TBSP

METHOD:

1. In large bowl, stir together the flour and salt.
2. Beat eggs.
3. Add eggs, milk and butter.
4. Knead dough until smooth, 5 – 8 minutes.
5. Cover and let rest for 10 minutes.
6. On a floured surface, roll out to between ⅛ - ¼ inch thick.
7. Cut into desired lengths and shapes.
8. Allow to air dry before cooking.
9. Add to recipe and cook as directed.

